



Care & Use and Warranty

HK-1111: 11pc Stainless Steel Cookware Set

Thank you for purchasing SPT cookware. This cookware set comes with all the pots and pans needed for your everyday cooking – from frying and sautéing to steaming and blanching. Each cookware has an aluminum core for superb heat conductivity and retention. Interiors and exteriors are polished stainless steel. Stay-cool handles and tempered glass cover. When properly cared for, these cookwares will provide many years of service. Follow the use and care suggestions below to preserve and maintain the cookware's original beauty.

INITIAL USE

Before using for the first time, wash in hot, soapy water with a sponge or soft cloth. Rinse thoroughly and dry immediately; or you may place in dishwasher.

USAGE

- It is recommended to preheat on low heat for one to two minutes before adding food.
- If frying without natural fat, add oil, butter or margarine to pan, enough to cover the bottom surface. Heat for 1 to 2 minutes on low or medium heat before adding food.
- Do not use on high heat. Due to the aluminum-core, cookware is highly conductive and efficient for quick, even heat distribution. Cooking on high heat will cause food to burn easily. It is recommended to use low to medium setting for most cooking.
- **Never leave this or any cookware empty over a hot burner.**

EASY MAINTENANCE

- Immediately after each use, immerse in warm water and mild detergent.
- For the interior surface, you can also clean with fine powder cleaners. Mix powder with water to form paste, with a soft cloth, rub in a circular motion from the center outward. Wash in hot soapy water and dry immediately.
- For the exterior surface, you can polish with any commercial stainless steel cleaners.
- **Do not use steel wool or metal pads as these will scratch the surface and diminish the beauty of the stainless steel.**
- Salt residue can form small white dots or pits on the surface, this does not interfere with the performance but can diminish the appearance. To prevent this, bring liquids to a boil before adding salt, then stir well. Or, add salt after food has started to cook.
- Calcium in your water may leave a multicolored stain. This is from a harmless deposit and can be removed with a little warm vinegar.
- Certain food may leave a light residue or cloudy appearance (like pasta). This can be removed by following cleaning instructions above.

DISCOLORATION

- Overheating may cause brownish or bluish stains.
- Food films, if not cleaned, will cause discoloration when cookware is reheated.
- Large amounts of iron content in the water of food may cause cookware to look rusty.



Your Guarantee

If this product is found to be faulty as a result of faulty materials or workmanship within one year from date of purchase, it will be repaired free of charge.

This guarantee is subject to the following terms:

- Sunpentown must be notified of the fault.
- Proof of purchase must be presented to Sunpentown's nominated representative.
- The warranty will be void if the product is modified, misused or repaired by an unauthorized person.
- The warranty after repair will not be extended beyond the original one-year period.
- All replacement parts will be new or reconditioned.
- Parts, which are replaced, become the property of Sunpentown.
- The warranty applies for the use of the product in the USA only.

What is NOT COVERED:

- Warranty does not include freight charges.
- Incidental or consequential damage caused by possible defects with this product.
- Damage to product caused by improper power supply voltage, accident, fire, floods or acts of nature.
- Failure of product resulting from unauthorized modifications to the product.
- Improper installation or failure to perform the necessary maintenance.

This GUARANTEE is in addition to your Statutory Rights

SUNPENTOWN INTERNATIONAL INC.
14625 Clark Ave. City of Industry, CA 91745
Tel: 800-330-0388
service@sunpentown.com
www.sunpentown.com